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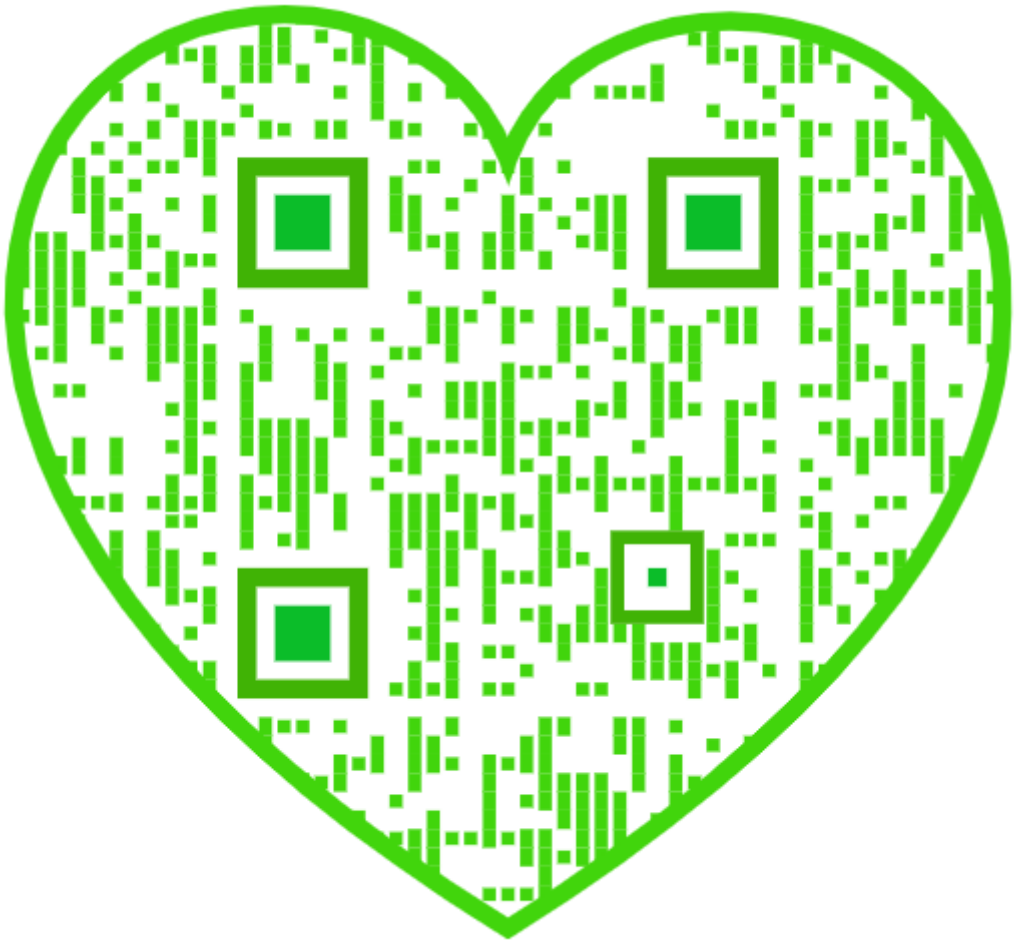
Canning and Preserving

BY MRS. S. T. ROGERS



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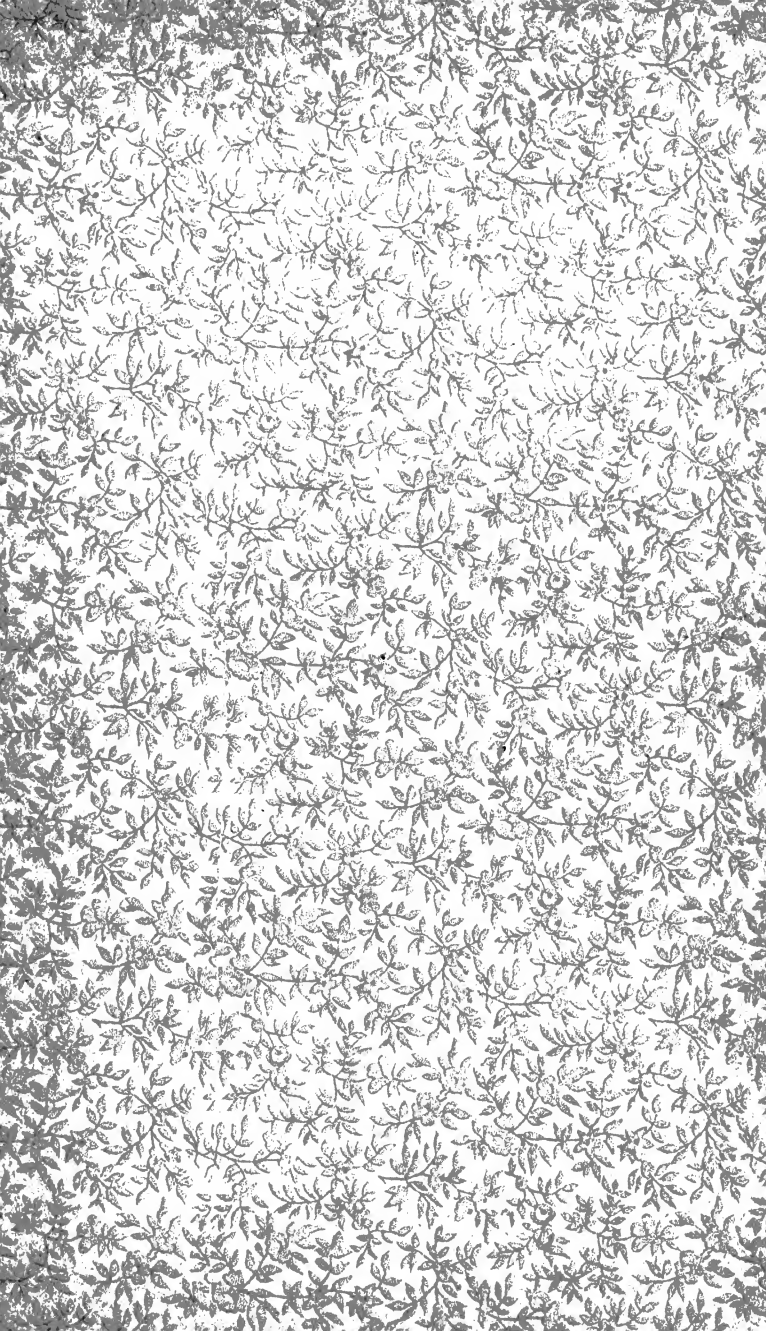

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CANNING AND PRESERVING

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BY

MRS S T RORER

AUTHOR OF MRS RORER'S COOK BOOK HOME CANDY MAKING
HOT WEATHER DISHES ETC
PRINCIPAL OF PHILADELPHIA COOKING SCHOOL
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TO MY LITTLE SON
JAMES
THIS BOOK IS
MOST AFFECTIONATELY
DEDICATED

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PREFACE

In this age of adulteration we know not what we eat, and as canning is so simple an operation, it is unfortunate that so many people use food put up at factories, consequently the author sends this little book out as a missionary, with a wish that it may remedy this evil, and prove both helpful and acceptable.

The maxim that "practice makes perfect" applies admirably to preserving. While the recipes contained herein are as simply and explicitly described as possible, to insure perfect success time must not be considered and the greatest care taken.

SARAH T. RORER

CANNING

Canning is an improvement upon the old-fashioned method of preserving pound for pound in sugar. It retains more of the fresh and natural flavor, is far less trouble to prepare, and more economical. All fruits may be canned with or without sugar, as the sugar takes no part whatever in the preservation. For flavoring ice creams and water-ices it is desirable to can the fruits without sugar. Choose only perfectly sound and fresh fruits. It is false economy to purchase fruits on the verge of decay, even at very reduced rates, as they quickly ferment after canning, and you not only lose fruit, sugar, and labor, but very often the jars as well.

All large fruits after paring should be immediately thrown into cold water to prevent discoloration, then boiled in clear water until tender, then again in the syrup as directed in the recipes following.

Small fruits retain their shape more perfectly if sugared one or two hours before cooking. A quarter-teaspoonful of alum added to each pound of sugar hardens the fruit and gives it brilliancy.

Large-mouthed glass jars, with porcelain-lined or glass tops only, should be used. They should be thoroughly heated before filling, filled quickly, through a wide-mouthed

funnel to overflowing, a silver spoon-handle should be passed around the inside of the jar to break any air bubbles that may be there, and the tops screwed on without delay. Stand the jars while filling on a folded towel to prevent breakage. After sealing, stand the jars in a warm part of the kitchen over night. In the morning the covers should again be tightened, as the glass will contract after cooling, and put them away in cool, not cold, dry, dark closet. In a week examine each jar carefully without shaking or disturbing more than necessary. If you find the lids slightly indented, the contents free from air bubbles, and the liquid settled, you may rest assured they will keep. If you find the opposites, open the jars immediately to prevent bursting. This fruit may be re-cooked and used at once, but is never satisfactory if again canned. Use only the best granulated sugar. Fruit canned with sugar of an inferior quality is never clear, and is also more liable to ferment.

The surplus juice that exudes from small fruits such as strawberries, raspberries, and plums, may be strained and boiled for jelly.

A porcelain-lined kettle, rather broad than deep, is best. Copper or brass must be thoroughly cleansed with salt and vinegar, and even then the articles are more or less imbued with verdigris that is produced in them by the action of the acids.

Small oil stoves are most convenient for canning, preserving or jelly making, the kettle being immediately over an even and intense heat, the contents boil quickly, thus retaining color and flavor.

If the directions are carefully followed, and there is not too large a quantity cooked or scalded at one time to prevent careful management of each jar, not one can in a hundred will be lost.

FRUITS

APPLES

1 pound of sugar
4 pounds of apples
The juice and rind of one lemon
1 quart of water

Take fine, ripe golden or hollow-cored pippins or bell-flowers. Pare, core, and throw them into cold water. When you have sufficient to fill one or two jars, lift them carefully from the water, weigh, then put them in a porcelain-lined kettle, cover with boiling water, bring quickly to boiling-point, and then stand them over a moderate fire, where they will scarcely bubble, until tender. While they are cooking, put the sugar and water into another kettle, stir with a clean wooden spoon until the sugar is thoroughly dissolved, add the grated yellow rind and the juice of the lemon, boil three minutes. With a perforated skimmer lift the apples from the water, hold a moment until drained, and then slide them carefully into the boiling syrup, continue until the bottom of the kettle is covered, boil until the apples are sufficiently tender to admit a straw, then lift them carefully and slide one at a time into the jar, and finish as directed.

APPLES WITH QUINCES

To every four pounds of apples allow one pound of quinces. Pare, core, quarter, and can the same as in preceding recipe.

APPLES WITH PINEAPPLE

4 pounds of apples
1 good-sized pineapple
1¼ pounds of sugar
1 quart of water

Pare, core, and quarter the apples. Pare the pineapple, and with a silver knife carefully remove the eyes, then grate

it. Cover the apples with boiling water, bring quickly to a boil, then *simmer* gently for five minutes. Put the sugar and water in another kettle, stir constantly until the sugar is dissolved, then add the grated pineapple, and bring the whole to boiling-point. Lift the apples, drain, and slide them carefully into the syrup. *Simmer* until the apples are tender, and can as directed.

These are delicious.

APRICOTS

Proceed precisely the same as for canned Apples, omitting the lemon.

BLACKBERRIES

To every pound of blackberries allow a quarter-pound of sugar. Put the berries in a porcelain-lined kettle, cover them with the sugar, and let stand one or two hours, then place over a moderate fire, and bring to boiling-point. Skim, and can immediately as directed.

CHERRIES

Stone the cherries; and, if pie or morello cherries, allow a half-pound of sugar to every pound of cherries. If ox-hearts, a quarter-pound of sugar. Proceed the same as for Blackberries.

CURRANTS

Stem the currants, and to every pound allow three-quarters of a pound of sugar. Cover the currants with the sugar and let them stand two hours, then put them in a porcelain-lined kettle and bring quickly to boiling-point. Do not stir. Skim, and can quickly as directed.

CURRANTS AND RASPBERRIES

To every quart of the large red raspberries allow a half-pint of currant-juice and a half-pound of sugar. Put the berries in a porcelain-lined kettle, add the juice and sugar, bring to boiling-point, and can.

DAMSONS

Stem and wash the damsons, and to every five pounds allow three pounds of sugar. Cover the damsons with the sugar and let stand four hours or over night. Put them in a porcelain-lined kettle, cooking only sufficient to fill one jar at a time. Bring slowly to boiling-point, *simmer* until the damsons are soft without being broken. Skim, and can as directed.

DEWBERRIES

Dewberries are canned precisely the same as Blackberries.

ELDERBERRIES

To every four pounds of berries allow one pound of sugar. Finish, and can the same as Blackberries.

GREENGAGES

To every pound of greengages allow three-quarters of a pound of sugar. Wash the greengages in cold water, drain, and with a large pin puncture each one in four or five places. Then put a layer in the bottom of a bowl, sprinkle with sugar, then another layer of greengages, another of sugar, and so on until all is used. Cover and stand away over night. In the morning put them into a porcelain-lined kettle, bring quickly to boiling-point, skim, and can as directed, cooking only sufficient to fill one jar at a time.

Yellowgages may be canned in precisely the same way.

GOOSEBERRIES (Green)

As these are usually canned for pies, they are better sealed without sugar, that it may be added fresh at the time of useing.

Stem, wash, and drain the gooseberries; put them in a porcelain-lined kettle, bring quickly to boiling-point, and can as directed.

GOOSEBERRIES (Ripe)

Ripe gooseberries should be canned precisely the same as Blackberries, allowing a half-pound of sugar to each pound of gooseberries.

HUCKLEBERRIES

Huckleberries should be canned the same as Blackberries.

PEACHES No. 1

4 pounds of peaches 1 pound of sugar
1 quart of water

Pare the peaches, remove the stones, and throw them into cold water. Put the sugar and water into a porcelain-lined kettle, stand it over the fire and stir constantly until the sugar is dissolved; drain the peaches, put them in the syrup, bring quickly to a boil, then stand on the back part of the fire, where they will scarcely bubble, until tender. When tender lift each piece carefully and arrange in the jars, then fill the jar quickly to overflowing with the syrup, seal, and stand aside to cool.

PEACHES No. 2

4 pounds of peaches 1 pound of sugar
1 quart of water

Pare the peaches, remove the stones, and throw them into cold water. Stir the sugar into the water until thoroughly

dissolved. Drain the peaches and arrange them nicely in the jars. Fill each jar two-thirds full with the syrup. Place some folded hay or straw in the bottom of a wash-kettle, stand the jars on top of this and pour around sufficient cold water to two-thirds cover the jars. Put a close cover on top of the kettle, and place on a moderate fire. As soon as the water around the jars thoroughly boils, remove one jar at a time; if the fruit has settled leaving a space unfilled, fill up from another jar as need requires, adding sufficient liquor as well. Seal without delay, and stand aside to cool.

PEARS

Bartletts are best for canning. Pare, cut in halves, and with a pointed knife remove the core and blossom end. The stems may be left, as they look very pretty. Throw them at once into cold water to prevent discoloration. When you have pared sufficient to make one quart jar, about twenty-one halves, weigh them, allowing a quarter-pound of sugar to every pound of pears. Put the pears in a porcelain-lined kettle, cover with boiling water, and *simmer* gently until you can pierce them with a straw. Put the sugar and a pint of water into another kettle, stir until dissolved, then boil and skim. When the pears are tender, lift carefully with a skimmer and slide them into the syrup, *simmer* five minutes, can and seal as directed.

PINEAPPLE

With a silver knife pare the pineapples and carefully remove the eyes. Then pick them into small pieces, rejecting the core. Weigh, and to every pound allow three-quarters of a pound of sugar. Put the sugar and pineapple together in a porcelain-lined kettle, bring quickly to

boiling-point, then *simmer* over a moderate fire ten minutes. Can as directed.

Or, the pineapple may be grated instead of picked.

PLUMS (Blue)

Allow three-quarters of a pound of sugar to every pound of plums. Proceed as for Damsons.

All large plums may be canned in the same manner, first pricking the skins to prevent cracking.

QUINCES

Pare, core, and quarter the quinces, or they may be cut into rings, throw them at once into cold water to prevent discoloration. Save the parings and the knotty pieces for jelly, being careful to reject the core and seeds, as they prevent the liquid from jellying. When you have pared sufficient to make one or two jars, take them from the water, put them in a porcelain-lined kettle, cover with boiling water, bring quickly to a boil, then stand on the back part of the fire where they will *simmer* gently, until you can pierce them with a straw. While they are cooking, put the sugar and water in another kettle, allowing a half-pound of sugar and a half-pint of water to each pound of quinces. Stir the sugar until dissolved, then boil and skim. Lift the quinces from the water, put them in the syrup, *simmer* ten minutes, and can as directed. If you are canning several jars, they should all be boiled in the same water, and this water saved to boil the skins for jelly. Of course, fresh syrup must be made for each lot.

RASPBERRIES

Select the large red berries, pick carefully and put into small glass jars, a layer of berries and a sprinkling of

sugar, allowing to each pint of berries about two heaping tablespoonfuls of sugar. Finish precisely the same as Peaches No. 2

STRAWBERRIES No. 1

Can the same as Blackberries, using a half-pound of sugar to every pound of strawberries.

STRAWBERRIES No. 2

Can the same as Raspberries, allowing a half-pound of sugar to every pound of strawberries.

VEGETABLES

CANNED BEANS

String the beans and cut them in several pieces, throw into boiling water, boil rapidly fifteen minutes. Have the jars ready filled with warm water to slightly heat. Empty and fill quickly with the beans. See directions for canning fruit.

CANNED LIMA BEANS

Fill the jars full of uncooked beans, then fill the jars full of cold water, and lay on the tops. Place straw or hay in the bottom of a wash-boiler, place the jars on this, and pour in sufficient cold water to half cover them. Put the boiler over the fire, cover it closely with the lid, and boil steadily for three hours. Take up the jars, see that they are filled to overflowing, and screw on the covers as tightly as possible. Stand aside, where the air will not strike them, to cool. When cold, again screw the covers, and keep in a dark, cool place. Asparagus and peas may be canned in the same way.

CANNED CORN

For this select fine, fresh corn. Remove the husk and silk, and carefully cut the corn from the cob. Pack into jars, pressing it down closely, and fill to overflowing. Put on the tops and screw them down. Place hay or straw in the bottom of a wash-boiler, stand the jars on top of this, and pour in sufficient cold water to half cover the jars. Cover the boiler tightly, and boil continuously for three hours, watching carefully that there is sufficient water to make a full volume of steam. When done, lift out the jars and screw down the covers as tightly as possible, stand aside to cool. When cold, screw again, and keep in a dark, cool place.

CANNED TOMATOES

Scald the tomatoes and remove the skins. Put them in a porcelain-lined kettle, bring them slowly to a boil, and *simmer* thirty minutes. Put the tomatoes boiling hot into the jars, and seal.

CANNED TOMATOES (Whole)

Select small, smooth, sound tomatoes. Pack them without peeling into wide-mouthed jars, fill the jars with cold water, and finish precisely the same as Lima Beans, boiling only thirty minutes. Be sure that the cans are filled to overflowing with boiling water before screwing on the tops.

PRESERVING

To preserve, use equal quantities of fruit and sugar, and cook sufficiently long to keep the fruit without being hermetically sealed. Use only sound fruit and the best white sugar. Prepare your fruit with care, weigh accurately, and work slowly.

Small fruits should be cooked slowly forty minutes; large fruits until you can pierce them with a straw. Put up the preserves in small jars or tumblers, and thereby prevent disturbing a larger quantity than is needed.

Large fruit should be thrown into water to prevent discoloration.

APPLES

Pare and core fine, ripe pippins, and cut them into quarters. Weigh, and to each pound allow one pound of granulated sugar and a half-pint of boiling water, the grated rind of one and the juice of two lemons. Boil the sugar and water until clear (about three minutes), skimming the scum from the surface, add the juice and rind of the lemons, then the apples, and *simmer* gently until they are clear and tender, but not broken, then stand aside to cool. When cold, put them into jars, cover closely and stand in a cool, dark place for one week. At the end of that time turn them carefully into the kettle, bring them to boiling-point, and *simmer* for five minutes, then return

them to the jars, cover closely with tissue paper brushed over with the white of an egg, and put in a dark, cool place to keep.

Apples are more difficult to keep than any other fruit.

CRAB APPLES

Take Siberian crab apples when they are very ripe. Wash and drain; do not remove the stems. Put them in a porcelain-lined kettle with sufficient boiling water to cover. *Simmer* very gently until the skin will peel off easily, then drain, peel and core them; the cores must be extracted with a very small knife so as not to break the apples or remove the stems. Then weigh them, allow one and a quarter pounds of sugar, and a half-pint of water to each pound of crab apples. Put the sugar and water into a porcelain-lined kettle, and stir until the sugar is dissolved, then bring quickly to boiling-point, and skim. Put in the crab apples, and *simmer* gently until clear and tender, skimming the scum from the surface. When done, put into jars or tumblers, and stand away to cool. When cold, fasten the same as Apples.

BLACKBERRIES

Select the largest and finest berries. Pick them over and weigh them, and allow to each pound of berries a pound of sugar. Spread them out separately on flat dishes, sprinkle with the sugar, and stand aside for one hour; then put them in a porcelain-lined kettle with all the juice that may have exuded; stand the kettle over the fire until the berries are slightly heated, then take them out one by one with a spoon and spread on the same flat dishes. When all are out, boil the syrup rapidly for five minutes, then add the berries, stand on the back part of the fire, where

they cannot possibly boil, for about fifteen minutes. If they seem at all likely to break, take instantly from the fire, and stand aside to slightly cool. Then fill into tumbers or jars, and stand aside until perfectly cold. Fasten with tissue paper as directed.

CHERRIES

Take large, ripe morello cherries, stone them, saving all the juice that comes from them. Weigh, and to each pound of cherries allow a pound of sugar. Put a layer of cherries in the bottom of a bowl, then sprinkle over a little sugar, then more cherries and sugar, and so continue until all is used. Stand aside for two or three hours, then put them into a porcelain-lined kettle, bring quickly to a boil, and *simmer* and skim until the cherries are clear and the syrup thick. Lift carefully each cherry with a teaspoon and put into tumblers or jars, and stand aside to cool. When cold, fasten with tissue paper as directed.

PRESERVED CITRON

Pare off the outer skin, cut into halves, remove the seeds, then divide each half into a number of smaller pieces. Put them in a stone jar, add a half-cup of salt to every five pounds of citron. Cover with cold water and stand aside for five hours; then drain, and cover with fresh, cold water. Soak two hours, changing the water three or four times. Drain. Cover with boiling water, bring to boiling-point, and drain again. Make a syrup from two and a half pounds of granulated sugar and one and a half quarts of boiling water, boil and skim. When perfectly clear, put in the citron and *simmer* gently until you can pierce it with a straw. When tender, lift the pieces carefully with a skimmer, place them on a large plate, and stand in the sun one

or two hours to harden. Peel the yellow rind from one large lemon, add it to the syrup, then add the juice of two lemons, and a small piece of green ginger-root cut in thin slices. Boil gently for ten minutes, and stand aside until wanted. When the citron has hardened, put it cold into the jars, bring the syrup again to a boil, and strain it over the citron.

Watermelon-rind and pumpkin may be preserved in the same manner.

CURRANTS

Currants may be preserved precisely the same as Cherries.

White currants if properly done are delicious.

DAMSONS

One pound of granulated sugar to every pound of damsons. Pick the stems from the damsons, put them into stone jars with the sugar sprinkled between each layer of damsons. Cover the jars and stand them in a kettle of cold water; bring slowly to boiling-point, and then *simmer* very gently until the damsons are tender without being broken. Pour off the juice and boil it rapidly fifteen minutes. Put the damsons carefully into tumblers or jars, strain the juice through a jelly-bag and pour it over. Stand aside to cool. When cold, cover the tops with tissue paper, brush over with the white of an egg, and stand aside to dry. Keep in a cool, dark place.

DEWBERRIES

Dewberries may be preserved precisely the same as Blackberries.

GINGER

Take green ginger-root, pare it carefully with a sharp knife, throwing each piece, as you finish it, into a pan of cold

water. When all is finished, drain, put it in a porcelain-lined kettle, cover with cold water, and bring to boiling-point. Drain, throw it into cold water for a few moments, then cover again with boiling water, bring to a boil, drain, throw again into cold water. Again cover with boiling water, and *simmer* until the ginger is perfectly tender. Drain, and throw into cold water for an hour. To every pound of ginger allow one pound of sugar and one pint of water. Put the sugar and water in a porcelain-lined kettle and stir until the sugar is dissolved, then bring quickly to a boil. Beat the whites of two eggs in a half-cup of cold water until slightly frothy, then stir them into the boiling syrup. Boil and skim until clear, then stand aside to cool. Drain the ginger and dry it on a soft towel; throw it in the syrup, and stand away for two days. At the end of that time drain the syrup from the ginger, boil, and when cool pour it again over the ginger. Stand aside for twenty-four hours. Repeat this every day for five days, the fourth day heating the ginger in the syrup. When finished, put it into jars and cover closely.

GREENGAGES

Weigh the greengages, and to each pound allow a pound of sugar. Put them in boiling water for a few moments, until the skins come off easily. Peel, and throw them into a large earthen bowl or jar, sprinkling the sugar between each layer of gages. Stand aside over night. In the morning pour off the juice carefully into a porcelain-lined kettle, bring quickly to a boil, skim it, and then add the gages. *Simmer* very gently, until tender and clear, about thirty minutes. Take them out one by one with a spoon and spread them on large dishes to cool. Boil the syrup a few minutes longer until thick. When the gages are cool, put

them into tumblers or jars, pour over the boiling syrup, and seal, or tie up.

Yellowgages, copper plums, prunes, and blue plums may be preserved in the same manner.

GOOSEBERRIES (Green)

Top and stem the gooseberries, wash in cold water, and drain. To every pound of gooseberries allow one and a quarter pounds of sugar and one and a half pints of water. Throw the gooseberries into a porcelain-lined kettle, cover with boiling water, and stand aside a few moments to scald. Put the sugar and water in another kettle to boil. As soon as its boils, skim and stand aside to cool. When the gooseberries feel tender, take them out carefully with a perforated skimmer, and slide them carefully into a pan of cold water. Let stand a few minutes, then lift them again with the skimmer and put them carefully into the syrup. Stand over a gentle fire and let *simmer* slowly for about twenty minutes or until they are quite clear. If the gooseberries seem likely to break, take them out carefully, and allow the syrup to boil a few minutes longer. When done, put carefully into jars or tumblers, and stand aside to cool. When cold, tie up as directed.

HUCKLEBERRIES

Wash and drain the huckleberries, then weigh, and to each pound allow three-quarters of a pound of sugar and the juice of half a lemon. Sprinkle one-half the sugar over the berries, and stand aside over night. In the morning drain off the juice, add the remaining sugar and the lemon-juice, and a half-pint of water, stir over the fire until the sugar is dissolved, bring quickly to a boil, skim, add the huckleberries, *simmer* gently until the berries are

tender not broken, about thirty minutes. When done, put them in jars or tumblers, and stand aside to cool. When cold, tie up as directed.

LEMONS

Select one dozen small lemons that are very ripe, and of uniform size. With a silver knife scoop out a hole from the stem end, and with your little finger loosen the pulp from inside rind, being careful not to disfigure or break the rind. While doing this hold the lemon over a bowl that all the juice may be saved. After you have the pulp entirely loosened, pull it out leaving the rind of the lemon whole. Throw each as it is finished in a pan of cold water, then drain and put in a porcelain-lined kettle. Dissolve an even teaspoonful of salt in two quarts of boiling water, pour it over the rinds, and *simmer* gently until clear and nearly transparent, then drain, and throw them again in cold water for three hours, changing the water every hour, then stand them aside in the water over night. In the morning drain, and cover with boiling water, and *simmer* gently for one and a half hours, then drain, and weigh the rinds, and to every pound allow one pound of granulated sugar and a half-pint of water. Put the sugar and water in a kettle and stand over the fire, stir until the sugar is dissolved, then bring quickly to a boil and skim, add the lemon-rinds, and all the juice from the pulp. *Simmer* gently until the rinds are clear and tender, then take them out singly and spread on flat dishes and stand the syrup aside for two days. Then roll four dozen juicy ripe lemons, cut them in halves, and squeeze out all the juice. To each pint of this juice allow one and a quarter pounds of granulated sugar. Put both into a porcelain-lined kettle, and stir over the fire until the sugar is dissolved;

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then boil rapidly for twenty minutes, or until a thick firm jelly. Try frequently, by placing a spoonful in a saucer, and standing it a moment in a cool place. If it congeals immediately, it is sufficiently done. Fill the lemon rinds with this jelly and stand aside over night to harden. Then put them with the open part downwards into glass jars, and pour over the syrup. Tie up as directed.

Limes and oranges may be preserved in the same way. These are delicious.

MULBERRIES

4 pounds mulberries 4¾ pounds sugar
1 quart mulberry-juice

FOR THE JUICE:—Put one pound of mulberries and one gill of water in a porcelain-lined kettle, *simmer* gently until the mulberries are soft, then strain through a fine sieve, pressing through all the juice. To this juice add the sugar, boil, and skim, then add the mulberries, and *simmer* very gently for fifteen minutes; then stand aside over night to cool. In the morning, if the syrup has not jellied, boil again for fifteen minutes, being very careful not to break the mulberries. Put into jars or tumblers, and stand aside to cool. When cold, tie up as directed.

PEACHES

Select large, juicy, ripe freestone peaches. Pare, cut into halves, and remove the stones. Weigh, and to each pound of peaches allow one pound of sugar and a half-dozen peach kernels Put a layer of the peaches in a bowl or jar, then a layer of sugar, then another layer of peaches, than a layer of sugar, and so on until all is used. Cover and stand aside over night. In the morning put the peaches in a porcelain-lined kettle, add the kernels, and

bring quickly to a boil; then *simmer* until the peaches are tender and clear. Lift them carefully, one piece at a time, and put into glass jars or tumblers. Stand aside to cool. When cold, pour over the syrup, and tie up as directed.

Apricots and nectarines may be done in precisely the same manner.

PEARS

Pears may be preserved in precisely the same manner as Peaches.

PINEAPPLE

Prepare as directed for canning. To each pound of pineapple allow three-quarters of a pound of sugar. Sprinkle the sugar over the pineapple, and stand aside over night. In the morning put it into a porcelain-lined kettle, bring quickly to a boil, skim, and *simmer* slowly for three-quarters of an hour. Put into tumblers, and when cold, tie up.

QUINCES

Select large ripe quinces. Wash and wipe them. Pare, core, and cut into slices, or they may be quartered. Throw each piece as finished in water to prevent discoloration. When you have sufficient for the preserving-kettle, put them in and cover with boiling water. *Simmer* gently until tender. When tender, lift carefully with a skimmer and slide on to flat dishes. Continue boiling the quinces in the same water until all are cooked. Put the parings and rough pieces into the same water in which you have cooked the quinces, and *simmer* gently one hour, keeping closely covered all the time; then strain, and measure, and to every pint of this liquid allow one pound of sugar. Stir over the fire until the sugar is dissolved, bring quickly to a boil, boil rapidly ten minutes, skimming as the scum comes

to the surface. Now put in the quinces, and boil until they are clear, tender and red. If you wish them bright colored, keep the kettle closely covered while the quinces are in. When done, lift gently into glasses or jars, give the syrup another boil until it jellies, pour it over the quinces, and stand aside to cool. When cold, tie up as directed.

RASPBERRIES

Put three quarts of large red raspberries into a preserving kettle, mash them, and stand over a moderate fire to heat. At the first boil, remove them from the fire and press through a jelly-bag. Measure, and to every pint allow one pound of sugar. Put the sugar and juice into a porcelain-lined kettle and bring quickly to a boil. Boil rapidly ten minutes, and skim until the scum ceases to rise. Then put in three quarts of whole raspberries. Boil rapidly about five minutes, and then stand aside to cool. When cold, bring again to boiling point, then lift carefully by spoonfuls, and put into jars or tumblers. When cold, tie up as directed.

STRAWBERRIES

Strawberries may be preserved precisely the same as Raspberries.

TOMATOES (Green)

Select one peck of green, smooth tomatoes. Wash, and then cover with boiling water, let stand thirty minutes, wipe, and cut into slices. Slice also six large juicy lemons, and carefully remove the seeds. Put the tomatoes in a porcelain-lined kettle, add the lemons, six pounds of sugar, and an even tablespoonful of ground ginger or a small piece of

ginger-root sliced, add a half-pint of water to prevent burning, cover the kettle, and *simmer* gently for one and a half hours, skimming carefully. Then stand aside to cool. When cold, bring again to boiling-point, and *simmer* gently another hour. Then put into small jars or tumblers, and stand aside to cool. When cold, tie up as directed.

TOMATOES (Ripe)

Select a half-peck of fine, smooth tomatoes, not over-ripe. Scald, peel, and weigh them, and to each pound of tomatoes allow one pound of sugar, the juice and rind of half a lemon, a small piece of ginger root cut into slices. Put all together in a porcelain-lined kettle, and *simmer* gently for three hours, then put carefully into tumblers or jars, and stand away to cool. When cold, tie up as directed.

TOMATOES (Yellow)

The small yellow tomatoes, with an equal quantity of grated pineapple and preserved according to the preceding recipe, omitting the lemon and ginger, make most delightful preserves.

MARMALADES OR JAMS

BARBERRY JAM

Pick three pounds of barberries from the stalk, put them in a jar or farina-boiler, with three pounds of sugar. Stand the jar in a saucepan of boiling water, and *simmer* gently until the sugar is dissolved and the berries soft, then stand aside all night. In the morning put them in a porcelain-lined kettle, and *simmer* slowly for twenty-five minutes, stirring continually. When done, turn into tumblers, and

stand aside to cool. When cold, tie tightly with tissue paper, brushed over the top with the white of an egg.

BLACKBERRY JAM

Put the blackberries into a porcelain-lined kettle, stand them over a very moderate fire until thoroughly heated, then press them through a sieve. Measure the liquid, and to every pint allow a half-pound of sugar. Put the sugar and liquid back into the kettle, and boil rapidly twenty minutes, stirring occasionally to prevent scorching. Pour into tumblers or jars, and seal the same as fruit jelly.

RED CURRANT JAM

Make precisely the same as Barberry Jam, using three-quarters of a pound of sugar to every pound of currants.

Black and white currant jam may be made the same.

GRAPE JAM

Pulp the grapes; put the skins in one basin and the pulps in another. Pour the pulps in a porcelain-lined kettle, and bring to boiling-point; then press them through a colander, add the skins, and measure. Finish the same as Blackberry Jam.

Or, after boiling the twenty minutes, the whole may be pressed through a sieve to make it fine.

GREEN GRAPE JAM

Make precisely the same as Grape Jam, using three-quarters of a pound of sugar to every pint of grapes.

ORANGE MARMALADE No. 1

(Miss Anna Collins, Philadelphia)

One dozen of the finest oranges cut into thin slices. Pour on these six quarts of water, and let stand twenty-four

hours. Put to boil in same water, and boil three hours. Add seven pounds of white sugar, and boil until clear. Carefully keep out all seeds and core. Delicious.

ORANGE MARMALADE No. 2

(Miss Parloa)

Take equal weights of sour oranges and sugar. Grate the yellow rind from one-fourth of the oranges. Cut all the fruit in halves at what might be called the "equator." Pick out the pulp and free it of seeds. Drain off as much juice as you conviently can, and put it on to boil with the sugar. Let it come to a boil; skim, and *simmer* for fifteen minutes; then put in the pulp and grated rind, and boil fifteen minutes longer. Put away in jelly tumblers.

PEACH MARMALADE

Rub the peaches but do not pare them. Cut them in halves, remove the stones, and to every pound of peaches allow a half-pound of sugar. Put the peaches in a porcelain-lined kettle, add sufficient water to cover the bottom of the kettle; cover, and heat slowly to boiling-point; then stir, and mash the peaches until fine, add the sugar and three or four kernels (to every quart of marmalade) blanched and pounded to a paste. Boil and stir continually for fifteen minutes, then stand over a more moderate fire, and cook slowly twenty minutes longer. Stir occasionally, that it may not scorch. Put away in stone jars.

Apricot and plum marmalade may be made in the same manner.

QUINCE MARMALADE No. 1

Pare, core, and quarter the quinces, saving the parings and cores, rejecting the seeds, cover with cold water, put them

in a porcelain-lined kettle, and *simmer* gently thirty minutes. Strain through a fine sieve. Weigh the quinces, and to every pound allow three-quarters of a pound of sugar. Add the sugar to the water in which the parings were boiled, stir until dissolved, add the quinces, and *simmer* gently until tender, about thirty-five minutes. Stir continually, and cook for fifteen minutes longer. Put away in tumblers or small jars.

QUINCE MARMALADE No. 2

Pare, core, and slice the quinces, and boil with just enough water to cover them, stirring and mashing the fruit with a wooden spoon until it becomes soft. When you have reduced all to a smooth paste, stir in a scant three-quarters of a pound of sugar for every pound of fruit. Boil ten minutes more, stirring constantly. Take off, and, when cool, put into small jars or tumblers as directed.

RASPBERRY JAM

Put six quarts of raspberries in a porcelain-lined kettle, add two quarts and a pint of granulated sugar. Mash the fruit with a long wooden spoon, stand over a quick fire, boil, and stir continually forty minutes. Put away as directed for jams.

RHUBARB JAM

Wash the young rhubarb and cut into pieces about an inch long. Do not peel it. Weigh, and to each pound allow three-quarters of a pound of sugar. Put all in a porcelain-lined kettle, bring slowly to a boil, then boil and stir continually for three-quarters of an hour. Put into jars or tumblers, and tie as directed.

BUTTERS

APPLE BUTTER

This should be made from new cider, fresh from the press, and not yet fermented. Fill a porcelain-lined kettle with cider, and boil until reduced one-half. Then boil another kettleful in the same way, and so continue until you have sufficient quantity. To every four gallons of boiled cider, allow a half-bushel of nice juicy apples, pared, cored, and quartered. The cider should be boiled the day before you make the apple butter. Fill a very large kettle with the boiled cider, and add as many apples as can be kept moist. Stir frequently, and when the apples are soft, beat with a wooden stick until they are reduced to a pulp. Cook and stir continuously until the consistency is that of soft marmalade, and the color is a very dark brown. Have boiled cider at hand in case it becomes too thick and apples if too thin. Twenty minutes before you take it from the fire, add ground cinnamon, and nutmeg to taste. It requires no sugar. When cold, put into stone jars and cover closely.

PEACH BUTTER

Select mellow yellow peaches. Pare and stone. Weigh, and to every pound allow three-quarters of a pound of sugar. Put the peaches in a porcelain-lined kettle, heat slowly. Mash and stir the peaches until perfectly smooth, then press through a fine sieve, add the sugar, and boil for fifteen minutes, stirring constantly. Put into small jars, and tie up as directed.

Plum and pear butter may be made in the same manner.

TOMATO BUTTER

Scald twenty pounds of ripe tomatoes and remove the skins, put them in a porcelain-lined kettle with four pounds of apples pared, cored, and quartered; stand over a moderate fire to cook slowly for one hour, stirring occasionally to prevent sticking, then add eight pounds of sugar, the juice of four lemons, and one tablespoonful of powdered ginger. Cook and stir continually until reduced to the consistency of marmalade. Put in tumblers or jars. When cold, tie up as directed.

FRUIT JELLIES

APPLE JELLY

Lady blush or fall pippins are best for jelly. The first make a bright-red jelly, and the latter an almost white jelly.

Wipe the fruit, cut it into pieces without paring or removing the seeds. Put into a porcelain-lined kettle and barely cover with cold water; cover the kettle, and boil slowly until the apples are very tender; then drain them through a flannel jelly-bag—do not squeeze, or the jelly will be cloudy. To every pint of this juice allow one pound of granulated sugar. Put the juice into a porcelain-lined kettle, and bring it quickly to a boil; add the sugar, stir until the sugar is dissolved, then boil rapidly and continuously until it jellies, skimming the scum as it comes to the surface; twenty minutes is usually sufficient, but sometimes I have boiled it thirty-five minutes before it would jelly properly. It is wise to commence testing after fifteen minutes' boiling. To do this, take out one teaspoonful of the boiling jelly, pour it into the bottom of a saucer, and

stand it in a cold place for a moment; then scrape it one side with a spoon—if jellied, the surface will be partly solid; if not, boil a few minutes longer, and try again. As soon as it jellies, roll the tumblers quickly in boiling water, then fill them with the boiling liquid. Stand aside until cold and firm (about twenty-four hours). Then, if you have jelly-tumblers, put on the lids; if not, cover with two thicknesses of tissue paper, and paste the edges of the paper down over the edge of the tumbler. Then moisten the top of the paper with a sponge dipped in cold water. This moistening stretches the paper, so that when it dries again it shrinks and forms a covering as tight and smooth as bladder skin. I do not recommend jelly being covered with brandied paper, as in my hands it has never been satisfactory. The jelly, in cooling, forms its own air-proof covering, and if the top of the tumbler be well secured, it is all that is necessary. Keep in a cool, dark place.

CRAB APPLE JELLY

Cut the large Siberian crab apples into halves, and then into quarters, and to every five pounds of apples allow one pint of water. Proceed and finish precisely the same as for Apple Jelly.

BLACKBERRY JELLY

The uncultivated blackberries are best for jelly, and should be rather under- than over-ripe. Put the berries into a stone jar, stand it in a kettle of cold water, cover the top of the jar, and heat slowly until the berries are soft. Now put a small quantity at a time into your jelly-bag, and squeeze out all the juice. Measure the juice, and to each pint allow one pound of granulated sugar. Turn the juice into a porcelain-lined kettle, and stand over a brisk

fire. Put the sugar into earthen dishes and stand in the oven to heat. Boil the juice rapidly and continuously for twenty minutes, then turn in the sugar hastily, stirring all the while until the sugar is dissolved. Dip your tumblers quickly into hot water, watch the liquid carefully, and as soon as it comes again to a boil, take it from the fire and fill the tumblers.

If the fruit is over-ripe your jelly will never be firm, no matter how long you boil it.

Follow these directions carefully and you will never fail.

CHERRY JELLY

For cherry jelly, use the pie or morello cherry, and proceed the same as for Blackberry Jelly.

CRANBERRY JELLY

1 quart of cranberries 1 pound of sugar
½ pint of water

Wash the cranberries, and put them on with the water to boil for ten minutes, then mash and squeeze through a flannel bag. Return the juice to the kettle, add the sugar, boil rapidly and continuously for about fifteen minutes, or until it jellies, and turn out to cool.

CURRANT JELLY

Select currants that have been freshly picked and are not too ripe. If they are sandy, wash them, but do not stem. Mash a small quantity at a time in a stone jar, with a potato-masher, squeeze through a flannel bag, then strain again without squeezing, that the liquid may be *perfectly* clear. Turn the liquid into a porcelain-lined kettle, stand over a brisk fire. Put the sugar into earthen basins, and then in the oven to heat. Boil the juice twenty minutes

after it begins to boil, then stir in hastily the hot sugar, and stir until the sugar is dissolved, no longer. Skim thoroughly, bring it quickly to a boil again, and boil two minutes. Dip the tumblers into hot water, fill them with the boiling liquid, and stand away for twenty-four hours to jelly. If it is not then sufficiently jellied, cover the tumblers with common window-glass and stand in the sun several days. Then cover with tissue paper as directed for Blackberry Jelly.

DAMSON JELLY

Make precisely the same as Blackberry Jelly.

GRAPE JELLY

For this use ripe Concord, Isabella, or Clinton grapes. They should be freshly picked, and with the bloom on.

Make precisely the same as Blackberry Jelly.

GREEN GRAPE JELLY

Fox grapes are the best for this. Stem the grapes, put them in a porcelain-lined kettle, barely cover with cold water, and finish the same as Apple Jelly.

PEACH JELLY

Pare, stone, and slice the peaches, put them into a stone jar, and to each half-peck of peaches, allow one cup of water. Crack a dozen of the kernels and throw them in with the peaches. Stand the jar in a kettle of boiling water, cover closely, and boil for one hour, stirring until the fruit is well broken, then turn into a flannel jelly-bag, and hang up to drip. To every pound of this juice allow the juice of one lemon and one pound of granulated sugar. Finish the same as Apple Jelly.

PEAR JELLY

Make precisely the same as Apple Jelly, using the juice of one lemon to every pint of pear-juice. This is one of the most difficult of all jellies to make.

PLUM JELLY

For this use common blue plums. Wash them in cold water, put in a porcelain-lined kettle, and to every half-peck allow a pint of water; cover the kettle, and heat the plums until soft and tender, then turn into a flannel jelly-bag, and drip slowly until the pulp is dry. Do not squeeze or handle the bag, or the jelly will be cloudy. Finish the same as Apple Jelly.

QUINCE JELLY

Wipe the fruit, cut it in halves, then in quarters, remove the seeds, but do not pare. Now cut the quinces into thin slices, and finish the same as Apple Jelly.

The better way is to use the nice pieces for canning or preserving, and save the parings and knotty pieces for jelly, always rejecting the seeds, as they prevent the jelly from being clear and firm.

RASPBERRY JELLY

Make precisely the same as Blackberry Jelly.

RHUBARB JELLY

Wash and wipe the stalks, and, without paring, cut into pieces about one inch long, put into a porcelain-lined kettle, allowing one pint of water to every four pounds of rhubarb. Boil to a soft pulp, turn into a jelly-bag, and hang up to drip; do not squeeze or press. To every pint of this juice allow one pound of sugar. Boil and finish the same as Apple Jelly.

STRAWBERRY JELLY

Make precisely the same as Blackberry Jelly.

TUTTI FRUTTI JELLY

Take equal quantities of ripe morello cherries, red raspberries, currants and strawberries. Stone the cherries, saving all the juice that escapes. Mix all the fruit together, put into a jelly-bag and squeeze thoroughly. Empty the pulp from the bag, wash the bag through several waters, then turn the juice into it and drip slowly without pressure. When all has dripped, measure the juice, and to every pint allow one pound of granulated sugar. Turn the juice into a porcelain-lined kettle, and bring quickly to a boil, and then boil rapidly for ten minutes. While this is boiling, stand the sugar in earthen pans in the oven to heat, turn it while hot into the boiling juice, stir until the sugar is dissolved, then boil rapidly again until it jellies, about ten minutes longer. Try by dipping a little in a saucer and standing it in a cool place. If the surface congeals quickly it is done. Turn while hot into jelly-tumblers, and stand aside to cool. Tie up as directed.

BRANDY PEACHES

Take large white or yellow freestone peaches. (They must not be too ripe.) Scald them with boiling water; cover, and let stand until the water becomes cold. Repeat this scalding, then take them out, lay them on a soft cloth, cover them over with another cloth, and let them remain until perfectly dry. Now put them in stone jars, and cover with brandy. Tie paper over the tops of the jars, and let them remain in this way one week. Then make a syrup, allowing one pound of granulated sugar and a half-pint of water to each pound of peaches. Boil, and skim the syrup, then put in the peaches, and *simmer* until tender; then

take the peaches out, drain, and put them in glass jars. Stand the syrup aside to cool. When cold, mix equal quantities of this syrup and the brandy in which you had the peaches. Pour this over the peaches, and seal.

DRIED FRUITS

Fruits for drying should be perfect and quite ripe. If peaches, cut in halves, and take out the stones. It is best not to pare them, but the fur should be thoroughly rubbed with a piece of flannel. Spread them in a single layer on boards, and stand in the hot sun to dry gradually until they turn leather-color, bringing in always before sunset, and never put them out in cloudy or damp weather. A piece of mosquito netting will prevent the flies from reaching them. When dry, put into paper sacks, and hang in a dark, dry, cool place.

Apples are dried in the same manner, except they must be pared and cut into slices. Pears and quinces the same.

Plums may be dried the same as peaches.

Cherries should be stoned before drying.

All fruits may be dried in the oven, providing the oven is not sufficiently hot to scorch or scald the fruits. This is an excellent way, as the fruit is dried more quickly, and you escape the danger of its being stung by insects.

CONSERVED FRUITS

Make a syrup from a pound of sugar, and a half-pint of water; stir until the sugar is dissolved, then boil quickly about three or four minutes. Try by dipping a little in cold water; if it forms a small ball when rolled between the thumb and finger, it has attained the desired degree, known as the "ball." Throw the fruit to be conserved a little at a time into this syrup, let it *simmer* for a moment, lift

with a skimmer, draining free from all syrup. Sprinkle sugar thickly over boards or tin pans, place the fruit over it in a single layer, sprinkle over thickly with granulated sugar and place in the oven or sun to dry. When dry, make a syrup as before, and just before it reaches the "ball" degree add the fruit, stir with a wooden spoon until it begins to grain and sticks to the fruit. When cold, sift off the sugar and put out again to dry. When dry, place in boxes in layers between sheets of waxed paper. Keep in a cool, dry place.

ORANGE AND LEMON-PEEL

Take six Florida oranges or the same number of lemons, and take off the peel in quarters, throw into salt water for twenty-four hours, then drain, and throw into clear boiling water, and boil slowly one hour. Drain. Make a syrup from one pound of sugar and one pint of water; boil and skim it. Put in the lemons, bring to boiling-point, then stand away for twenty-four hours. Then drain the syrup from the peels, and spread them on a large dish, stand in the sun or oven for a few hours to partly dry. Then boil the syrup again for fifteen minutes, add the peels and stand away again over night. Repeat this process every day until you find the peels are clear and the syrup has penetrated them thoroughly. Then drain, sift thickly with granulated sugar, and stand in the sun or oven to dry. Keep in boxes between layers of waxed paper.

ORANGE PRAWLINGS

Take the peel from six Havana oranges, cut off the entire white part, leaving only the rind, which cut into small pieces about the size of a straw. Put one pound of sugar and a half-pint of water in a porcelain-lined kettle to boil. When it reaches the fifth degree, this may be ascer-

tained by dipping a small skimmer into the syrup, shaking it over the kettle, then blowing through the holes; if small air bubbles are seen on the other side, it is just right. Throw in the orange peelings and let them boil about one minute, take them from the fire, and stir with a wooden spoon until the sugar grains and hangs about them. Sift off the loose sugar, and when cold separate them. Keep between layers of waxed paper, in boxes.

These are nice for mince pies or puddings.

TOMATO FIGS

Allow to six pounds of tomatoes, three pounds of granulated sugar. Select those that are quite ripe, small, and smooth. Scald and remove the skins. Place a layer of the tomatoes in the bottom of a porcelain-lined kettle, strew them thickly with the sugar, and place them over a moderate fire. Stew very gently until the sugar appears to have thoroughly penetrated the tomatoes. Lift them carefully one at a time with a spoon, spread them on dishes, and dry in the sun, sprinkling with granulated sugar several times while drying. When perfectly dry, pack in jars with a layer of sugar between each layer of tomatoes. Care must be taken not to let rain or dew fall on them while drying.

SYRUPS

These are made from the juices of fruit with sufficient quantity of sugar for their preservation, and retaining them in their liquid state. Cooling, delicious drinks, puddings, ice creams, and water-ices may be made from them when the fruits themselves are out of season.

CURRANT SYRUP

Mash the currants and stand aside in a warm place for four days. Cover to keep out dust and insects. Then turn into a jelly-bag and let drip slowly. If you wish it very clear, filter through filtering-paper. Measure the juice, and to every pint allow two pounds of granulated sugar. Mix the juice and sugar together until only a small portion settles to the bottom, then pour it into a farina-boiler, place over the fire, and the heat of the water as it boils around will dissolve the sugar. When this has been thoroughly effected, take it from the fire and stand aside to cool. When cold, put into small bottles, fill them to the top, cork tightly, seal, and keep in a dark, cool, dry place. Be very careful that you use only porcelain or granite articles in the making of syrups, as the acids of the fruits will act upon metal and change the bright-red color to a purple. Use a wooden spoon in stirring. Strong heat or boiling also destroys the color and flavor of the syrups.

Cherry and grape syrups may be made in the same manner.

LEMON SYRUP

This syrup may be made in the spring when lemons are plentiful and cheap. It is best to buy them by the box as the syrup will keep the entire year. Wipe the lemons with a damp cloth and roll hard under your hand to soften them. Cut in halves and squeeze every particle of juice from them. If the yellow rind or zest of the lemon is liked, they may be rolled in a portion of the sugar. To every quart of juice allow six pounds of granulated sugar. Put the sugar in a large porcelain-lined kettle. Beat the whites of two eggs to a stiff froth, mix gradually with them one quart of clear water, and then add the whole to the sugar. Stir until the sugar is dissolved, then place the kettle over the fire, and boil and skim until the scum ceases to rise. Strain the lemon-juice, add it to the boiling syrup, cover, and boil ten minutes. Stand aside to cool. When cold fill into clean bottles that have been rinsed well with alcohol, cork tightly and seal.

ORANGE SYRUP

Make precisely the same as Lemon Syrup, allowing six pounds of sugar to every two quarts of orange-juice.

PINEAPPLE SYRUP

Put three pounds of sugar in a porcelain-lined kettle. Beat the white of one egg to a froth, add to it gradually one pint of clear cold water, add this to the sugar, stand it over the fire, and boil and skim until perfectly clear. Stand aside to cool. Pare and grate sufficient Havana pineapples to make three pints of juice, which must be strained carefully through a flannel bag. Boil the syrup again for ten

minutes, then add gradually the pineapple-juice, let it come again to a boil, skim, and stand aside to cool. When cold, bottle, cork, and seal.

QUINCE HONEY

5 nice quinces, pared and grated
1 pint of water
5 pounds of granulated sugar

Stir the grated quinces into the boiling sugar and water. Cook fifteen minutes, pour into glasses, and let cool before covering.

RASPBERRY SYRUP

Mash the berries and stand in a warm place for two or three days, or until fermentation has commenced. If this was omitted the syrup would jelly instead of remaining liquid. To every pint of juice allow two pounds of sugar. Finish precisely the same as Currant Syrup.

Blackberry syrup may be made precisely the same.

ROSE SYRUP

1 pound of rose leaves 1 quart of clear water
4 pounds of granulated sugar

Put the water in a porcelain-lined kettle, bring to boiling point, add the leaves, take from the fire, cover, and stand over night. Then strain through a fine cloth, add the sugar, place in a farina-boiler, and boil until the sugar is thoroughly dissolved. Stand aside to cool, and bottle.

Violet syrup may be made in the same way; first freeing the flowers from stalks and calyx.

STRAWBERRY SYRUP

Put two pounds of sugar and a pint of water in a porcelain-lined kettle, stir until the sugar is dissolved, boil, and

skim. Stand aside to cool. Mash fresh ripe berries and strain them through a bag. Bring the syrup to boiling-point and boil rapidly until, when dropped in cold water and rubbed between the thumb and finger, it forms the small "ball." Now add to this a quart and half-pint of strawberry-juice, let it come to a boil, skim, and stand aside to cool. When cold, bottle and seal.

RASPBERRY VINEGAR

Put two quarts of raspberries into a stone jar, and pour over them one quart of good cider vinegar. Cover and stand aside for two days, then drain off the liquid without mashing the berries, pour it over a quart of fresh fruit, and stand as before. Do this once more, the last time straining through a muslin bag. Now add one pound of sugar to every pint of this liquid. Boil slowly five miuutes, skim, let stand fifteen minutes, bottle, and seal.

Strawberry and blackberry vinegars are made in precisely the same manner.

PICKLING

SWEET PICKLES

Sweet pickles may be made from all fruits that can be preserved, including citron, watermelon-rind, and cucumbers. The syrup should be rich and sufficiently cooked to keep without being hermetically sealed. Smooth-skinned fruits should be well pricked before cooking.

SPICED PEACHES

7 pounds of peaches	1 teaspoonful of ground cloves
4 pounds of sugar	2 teaspoonfuls of allspice
1 pint of vinegar	2 teaspoonfuls of cinnamon
½ ounce of ginger-root	½ teaspoonful of ground mace

Pare the peaches, but do not remove the stones. Put the vinegar and sugar on to boil, Mix the spices and divide them into four parts. Put each into a small square of muslin, tie tightly, and then throw them into the sugar and vinegar. When this mixture is hot, add the peaches; bring all to boiling-point, take from the fire, and turn carefully into a stone jar. Stand in a cool place over night. Next day, drain all the liquor from the peaches into a porcelain-lined kettle, stand it over a moderate fire, and, when boiling hot, pour it back in the jar over the

peaches. Next day, drain and heat again as before, and do this for nine consecutive days; the last time boil the liquor down until there is just enough to cover the fruit. Add the fruit to it, bring the whole to a boil, and put in jars or tumblers for keeping.

The following fruits may be pickled or spiced in the same manner: Apples, Cantaloupes, Cherries, Pears, Plums, Quinces, Watermelon-rind.

SOUR PICKLES

For these, use none but the best *cider* vinegar. Do not boil it, as in this way it is weakened; bring it only to scalding-point before pouring it over the pickles. A tiny piece of alum scalded with cucumber or gherkin pickles makes them crisp.

Always prepare pickles in porcelain-lined or granite kettles; use wooden spoons, never metal. Spice carefully, so that one flavor will not predominate, but will all combine to make a pleasant whole. Cucumbers and other pickles are often so strongly flavored with onion, spices, etc., that the original flavor is entirely lost.

Pickles should be kept in a dark dry place in stone or glass jars.

Nasturtiums or a small piece of horse-radish thrown in each jar prevents the vinegar from moulding.

If you wish your cucumbers green, put them into cold vinegar in a porcelain-lined kettle, stand them over a moderate fire, and heat slowly until they become green.

As pickles of all kinds are indigestible, eat sparingly and masticate thoroughly.

JERUSALEM ARTICHOKES

Wash and scrape the artichokes, throw them in cold water for two hours, drain, cover with fresh boiling water, and boil until tender, about twenty minutes. Drain, and put them into glass or stone jars. To every quart of artichokes allow one pint of cider vinegar, one bay leaf, one slice of onion, four whole cloves, and a blade of mace. Put the vinegar in a porcelain-lined kettle with all the other ingredients, stand it over a moderate fire, and bring slowly to boiling-point, then pour it over the artichokes, and stand away to cool.

They will be ready to use in twenty-four hours, and will keep two weeks.

PICKLED BEANS

String a quarter of a peck of tender green beans, throw them into a kettle of boiling water, add a teaspoonful of salt, and boil twenty-five minutes. When done, drain in a colander, let stand until cold; then put into glass or stone jars, sprinkle lightly with cayenne, add a tablespoonful of whole mustard, a tablespoonful of chopped horseradish, and cover the whole with good strong cider vinegar.

BORDEAUX SAUCE

(Mrs. Henry Addis)

1 gallon of chopped green tomatoes
2 gallons of chopped cabbage
1 ounce of black pepper
¾ pound of brown sugar
1 gill of salt
1 ounce of cloves
1 ounce of turmeric
1 ounce of ginger
1 ounce of celery-seed
¼ pound of mustard-seed
1 gallon of vinegar

Mix the cloves, ginger, turmeric, pepper, celery-seed, mustard-seed, sugar and salt together, then add the vinegar;

pour this over the cabbage and tomatoes turn into a porcelain-lined kettle, and *simmer* gently twenty minutes. Put away in glass or stone jars.

PICKLED CABBAGE

Chop sufficient cabbage to make one gallon, add to it two good-sized onions chopped fine, two red and two green peppers cut into small strips. Put a layer of this in the bottom of a stone jar, sprinkle with a tablespoonful of salt, then another layer of cabbage, and another spoonful of salt, and so on until all the cabbage is used; cover and stand away over night. Next day take it out and press thoroughly in a colander. Put a layer of the cabbage in the bottom of the jar, sprinkle over a few mustard-seeds and one or two whole cloves, then another layer of cabbage and mustard-seed, and so on until all the cabbage is in. Do not pack tightly. Cover with good cider vinegar, wait until the vinegar soaks to the bottom of the jar, cover again, and so continue until the cabbage is thoroughly moistened with vinegar, and it is ready for immediate use.

Red cabbage may be pickled in the same way, leaving out the peppers.

CELERY PICKLE

Select a very solid white head of cabbage and chop sufficient to make two quarts, and cut into small pieces the same amount of white celery. Put both in a porcelain-lined kettle, add two tablespoonfuls of salt, a quarter of a pound of white sugar, a quarter of a pound of white mustard seed, a half-ounce of ginger-root, or powdered ginger, and two quarts of good cider vinegar. Stand over a slow fire to *simmer* until cabbage is tender, about a half hour. When cold, put into stone or glass for keeping.

CHOW CHOW

½ pound of English mustard
½ ounce of turmeric
2 tablespoonfuls of mustard-seed
1 quart of string beans
½ gallon of vinegar
1 cup of sugar
1 gill of salad oil
1 head of cauliflower
1 quart of tiny cucumbers
1 quart of button onions

Boil the cauliflower, beans and onions separately until tender. Cover the cucumbers with strong salt water, and soak twenty-four hours. Then mix altogether. Put the vinegar in a porcelain-lined kettle. Mix the mustard and turmeric together, and moisten them with a little cold vinegar, then stir them into the hot vinegar and stir continuously until it begins to thicken; then add the sugar, mustard-seed, and oil, stir again, and pour this, while hot, over the vegetables. Put away in glass or stone jars

Cauliflower may be pickled in precisely the same manner.

SMALL CUCUMBER PICKLES

Wash and wipe one hundred small cucumbers, and place them in jars. Cover them with boiling brine, strong enough to bear an egg; let stand twenty-four hours. Then take them out, wipe, place in clean jars, and cover with hot vinegar spiced with an onion, twelve whole cloves, one ounce of mustard seed, and three blades of mace. They will be ready to use in two weeks.

LEMON PICKLE

For this, choose small fruit with a thick rind. Rub the rind well with a piece of flannel; then slit them down the quarters, but not quite through the pulp, fill these slits with salt and press them together. Stand the lemons upright in an earthen dish for four days; by this time they will be

partly covered with brine. Turn them every day for there days longer in this brine. Drain. Add to this brine sufficient cider vinegar to cover the lemons, add one Jamaica pepper, and one ounce of green ginger-root cut into small pieces, bring to boiling-point, skim, and then stand aside to cool. When cold, pour it over the lemons and put away in glass jars.

MELON MANGOES

Select small green watermelons or muskmelons. Remove a piece about an inch wide the whole length of the melon; from this opening remove the seeds with a spoon, and scoop out the soft portion in the centre. Place this melon with the piece taken from it by its side in a tub, and so continue until you have the desired quantity. Make a brine of salt and clear cold water, sufficiently strong to bear an egg; pour this over the melons, cover, and stand away for twenty-four hours. Drain, keeping each piece carefully with its own melon.

Make a filling as follows: to every dozen melons allow two hard heads of cabbage chopped fine, add to it, six white onions chopped, a pint of nasturtiums, a teaspoonful of ground cinnamon, a teaspoonful of ground cloves, a tablespoonful of chopped horse-radish, a half-teaspoonful of black pepper, a tablespoonful of salt, and mix all well together. Fill this into the melons, press down firmly, put in the piece and tie with twine. When all are thus prepared, place them in a stone jar, cover with vinegar, and stand aside twenty-four hours, then place them in a porcelain-lined kettle, and *simmer* gently a half-hour, then place them back regularly into the jar, and cover with fresh cold cider vinegar, add a cupful of nasturtiums or a few pieces of horse-radish (this is to prevent moulding), and stand

away over night. In the morning drain off the vinegar without disturbing the mangoes. Bring the vinegar to boiling-point, pour it again over the mangoes, and when cold, tie up, and keep in a cool, dry place.

Cucumber mangoes are made in precisely the same manner.

PEACH MANGOES

Select large, freestone peaches. Put them in a stone jar and cover them with brine sufficiently strong to bear an egg, and let stand forty-eight hours, then take them from the brine and throw them into cold water for twenty minutes. Wipe each one carefully without breaking the skin, and with a sharp silver knife remove a small piece from one side and extract the stone. Sprinkle the inside lightly with celery seed. Have ready sufficient grated horse-radish, moistened with vinegar, to fill the peaches. As each peach is filled replace the small piece taken from the side and sew it all around with strong white thread. Stand them in stone or glass jars, as closely together as possible. To every five dozen peaches allow

1 gallon of vinegar
1 pound of brown sugar
¼ teaspoonful of cayenne

Put the vinegar, sugar and cayenne into a porcelain-lined kettle, bring quickly to a boil, and immediately take off. Pour boiling hot over the peaches. When cold, tie up. They will be ready for use in ten days, and are very good.

PEPPER MANGOES

Cut the tops from one dozen red and one dozen green peppers. Remove the seeds and save the tops. Stand the peppers upright in a tub; put a teaspoonful of salt in each

one, cover with cold water, and soak twenty-four hours. Drain. Cut two large heads of cabbage on a cabbage cutter, add to this one teaspoonful of ground cloves, one teaspoonful of ground allspice, four tablespoonfuls of whole mustard and two tablespoonfuls of salt; mix thoroughly. Stuff the peppers with this mixture. Put on the tops and tie tightly. Stand them upright in stone jars, and cover with cold vinegar.

TOMATO MANGOES

Select smooth, medium-sized green tomatoes. Cut from the top or stem end a piece sufficiently large to allow the removal of the seeds without breaking the tomato. Stand them upright in a tub, with each top by the side of its corresponding tomato, and finish precisely the same as Pepper Mangoes. The flavor of tomato mangoes is improved by placing here and there in the jar a pepper mango.

PICKLED MARTINES

Take a quarter-peck of young martines, sufficiently tender to puncture easily with a pin. Wash them in cold water, and then place them in a tub. Make a brine sufficiently strong to bear an egg, pour over the martines, cover, and stand aside for three days, then drain, and cover with cold water; stand twenty-four hours. Drain and wipe dry, put them into a porcelain-lined kettle, cover with good cider vinegar, add a tablespoonful of whole allspice, the same of whole cloves, three bay leaves, and a dozen pepper-corns. Bring the whole quickly to a boil, and boil one minute. Stand aside to cool. When cold, put into jars and tie up. In eight weeks they are ready for use, and are generally a favorite pickle.

MIXED PICKLES

½ medium-sized head of cabbage
4 large roots of celery
4 tablespoonfuls of grated horse-radish
6 large green tomatoes
1 large or two small Spanish onions
1½ quarts of vinegar
¼ teaspoonful of powdered alum

Chop all the vegetables and mix them together. Put a layer about two inches thick in the bottom of a jar, sprinkle it with a tablespoonful of salt, then another layer of vegetables and salt, and so on until all is used. Let stand twenty-four hours, then drain, and press out all the liquor; cover with boiling water, let stand again ten minutes, then press with your hands until perfectly dry. Add to one quart of vinegar, a quarter-teaspoonful of powdered alum and stir until dissolved. Now put a layer (two inches thick) of the pickles in the bottom of the jar, then sprinkle with mustard seed, black pepper, and the grated horse-radish; now another layer of pickles, and so on until all is used. Now pour over it the vinegar, let stand two days, and it is ready to use.

PICKLED NASTURTIUMS

Pick the green seeds (after the flower has dropped off) with stems about one and a-half inches long, lay them in moderately salted cold water for forty-eight hours. Then lay them in fresh cold water twenty-four hours, drain, pack in bottles or jars and cover with boiling vinegar. Tie up, and stand away at least four weeks before you use them. These may be used as a substitute for capers.

MOCK OLIVES

¼ peck of green plums
2 quarts of cider vinegar
1 ounce of white mustard-seed
2 heaping tablespoonfuls of salt

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Add the mustard and salt to the vinegar, pour into a porcelain-lined kettle, and bring quickly to boiling-point, pour it while boiling over the green plums, and stand away over night. In the morning drain off the vinegar, make it again boiling hot and pour it over the plums. When cold, put into bottles and cork tightly.

PICKLED ONIONS

Pour boiling brine over the small button onions, let them stand twenty-four hours, then drain, and cover with hot vinegar spiced to taste.

PICKLED PARSLEY

Select perfect curly heads of parsley. Wash thoroughly in salt water, drain, and shake until dry. Put into jars of cold vinegar; to each quart allow a tablespoonful of chopped horse-radish. Cover and stand away for use. This is especially nice for garnishing cold meat dishes when parsley is out of season.

PICKLED PEPPERS

Take half large green, the remaining half red and yellow mixed (sweet peppers). Make a small incision at the side and carefully remove the seeds without breaking the peppers. Make a brine sufficiently strong to float an egg and put the peppers in it, cover, and stand aside for twenty-four hours. Renew the brine and stand away again for twenty-four hours. Now drain, and wash carefully in cold water. To every two dozen peppers, allow a quart of vinegar and a quart of water, put this in a porcelain-lined kettle, bring to boiling-point, pour over the peppers, and stand aside to cool. When cold, drain, and throw this vinegar and water away. Bring to a boil sufficient good

cider vinegar to cover the peppers, pour it over the peppers while boiling hot. When cold, tie up for use.

PICCALILLI

3 dozen of small cucumbers
1 small head of white cabbage
2 quarts of small string beans
6 roots of celery
3 red peppers
3 green peppers
2 heads of cauliflower
½ teaspoonful of ground mace
½ teaspoonful of ground allspice
½ teaspoonful of ground ginger
1 teaspoonful of black pepper
2 ounces of mustard-seed
1 clove of garlic
Sufficient vinegar to cover

Chop all the vegetables rather fine, add the garlic pounded, pack into a large stone jar, cover with cold water slightly salted, and stand aside for twenty-four hours. Then drain in a colander and press till dry. Return to the jar and cover with the vinegar boiling hot, to which has just been added the spices. This pickle may be hermetically sealed while hot, or the vinegar reheated for two or three mornings.

OILED PICKLES

100 small cucumbers
¼ pound of ground mustard
1 teaspoonful of black pepper
¼ pound of whole mustard
1 quart of onions
1 pint of olive oil
1 ounce of celery-seed
2 quarts of vinegar

Pare the cucumbers and onions, and slice them in thin slices. Put a layer of cucumbers, then a layer of onions, then a heavy sprinkling of salt, then another layer of cucumbers, and so continue these alternations. On top, place

a heavy weight to press them down; let stand over night, or at least six hours. Then drain off the liquor. Put a tablespoonful of powdered alum in sufficient cold vinegar to cover the pickles, stir until the alum is dissolved, pour this over the cucumbers and onions, and stand aside for four or five hours. Then drain. (This vinegar may be saved to use for other purposes.) Put the cucumbers and and onions into glass or stone jars. Mix the mustard, pepper and celery-seed with the oil, then add gradually the two quarts of vinegar, and pour over the cucumbers and onions. Fasten the jars, and in two weeks the pickles will be ready to use.

GREEN TOMATO PICKLES

1 peck of green tomatoes, sliced	¼ pound of ground mustard
	1 dozen onions, sliced
1½ ounces of black pepper	1 ounce of whole cloves
1 ounce of whole allspice	1 ounce of mustard-seed

Put a layer of tomatoes, then a layer of onions, then a sprinkling of salt, then another layer of tomatoes, and so on; let stand over night. Next morning, drain off all the liquor, put them in a porcelain-lined kettle with all the other ingredients, cover with vinegar, and *simmer* gently fifteen minutes. Put away in stone or glass jars.

RIPE TOMATO PICKLES

Choose small red or yellow tomatoes, prick them with a pin, put in glass or stone jars, add two or three dozen nasturtium-seeds to each quart of tomatoes, cover with good cold cider vinegar. They will be ready for use in about two weeks and will keep all winter.

PICKLED WALNUTS

The walnuts should be gathered when very young and soft, soft enough to be easily pierced with a pin. They should

be gathered in the middle of the day when the sun is hot upon them. Rub them with a coarse flannel. Then make a brine from salt and water, strong enough to bear an egg, and let them lie in it nine days, changing the brine every other day. At the end of this time, take them out, spread them on large dishes and expose them to the atmosphere for about thirty minutes. Then pour over them boiling water, then take them out one at a time, rub them with a piece of coarse flannel, and pierce them with a large needle in several places. Now place them in glass jars. To every hundred walnuts allow one gallon of vinegar, one ounce of cloves, one ounce of allspice, one ounce of black pepper, a half-ounce of mace, and a half-ounce of nutmeg. Put the spices in the vinegar, and scald in a porcelain kettle for fifteen minutes. Then strain the vinegar, and pour it, boiling hot, over the walnuts; add a large tablespoonful of grated horse-radish, and a cupful of mustard-seed. Cover closely and stand in a cool place.

TO SALT CUCUMBERS FOR PICKLING

Choose very small cucumbers as free from spots as possible. Put a layer of cucumbers in the bottom of a cask, then a layer of coarse salt, about a quarter of an inch thick, then another layer of cucumbers, another of salt, and so continue until all the cucumbers are used. Place a board on top of the pickles, on which put a heavy stone to keep the pickles down. If you raise your own cucumbers, gather them early in the morning, or late in the evening, as cutting them at midday will wilt the vines. After the stone is placed on the board, pour around about a quart of water to moisten the salt. This with the juice that exudes from the cucumbers should make sufficient brine to cover. A

new supply of cucumbers may be added; simply remove the board and stone, and arrange in layers as before. A few cabbage leaves or horse-radish tops may be placed underneath the board. This will prevent moulding. When the cask is nearly full, tuck a cloth closely around the edges, place board and weight on top of it, cover the cask, and the cucumbers will keep perfectly for one or two years.

When wanted for pickling, carefully lift the cloth with the scum, wash the board, the stone, and the cloth in clear warm water. Do not be alarmed at the heavy scum found. With a clean cloth wipe all the scum from the sides of the cask; take out as many as are wanted, return the cloth, board and weight, and cover closely as before.

Place the cucumbers taken out in a large vessel of cold water, soak three days, changing the water each day, then drain and wipe carefully, without bruising. Put a porcelain-lined kettle over the fire and fill half full of good cider vinegar, add as many cucumbers as the vinegar will cover, a piece of alum the size of a hazel nut, let the whole come to a boil, turning the cucumbers several times with a wooden spoon to prevent those in the bottom from becoming soft. After they are thoroughly heated, drain, and put them in a stone jar. Throw this vinegar away. Cover the cucumbers with fresh cold vinegar, spices may be added to taste. A tablespoonful of chopped horse-radish will prevent moulding. They will be ready for use in about a week.

String beans and green tomatoes sliced may be prepared in precisely the same manner.

PICKLED CORN

Corn, Lima beans and string beans may be packed in salt precisely the same as cucumbers, and after soaking twenty-four hours, may be cooked the same as green vegetables, changing the water once or twice while boiling.

Many like this way of preserving vegetables better than canning.

The following is a list of vegetables, etc., and their season for pickling:

Artichokes—July and August.
Beans—July and August.
Cabbage—September.
Cabbage, red—September.
Cauliflower—August and September.
Celery—October and November.
Cucumbers—July to middle of August.
Martines—July and August.
Muskmelons—First to middle of September.
Nasturtiums—August and September.
Onions—August.
Parsley—October.
Peppers—August.
Tomatoes, green—September.
Tomatoes, ripe—August.
Walnuts—The early part of July, or the first week the walnuts form.

CATSUPS

CUCUMBER CATSUP

For this, choose large, ripe cucumbers. Pare, remove the seeds, and grate. To every pint of this pulp allow:

½ pint of cider vinegar
¼ teaspoonful of cayenne
1 teaspoonful of salt
2 heaping tablespoonfuls of grated horse-radish

Drain the grated cucumber in a colander, then mix with all the other ingredients. Bottle and seal.

MUSHROOM CATSUP

Take freshly gathered mushrooms and examine them carefully to see that they are all right. Wipe them, but do not wash. Put a layer of the mushrooms in the bottom of an earthen dish, then sprinkle well with salt, then another layer of mushrooms, another of salt, and so on alternately; cover with a folded towel, and stand in a very warm place for twenty-four hours; then mash and strain through a coarse bag. To every quart of this liquor add one ounce of pepper-corns, and boil slowly in a porcelain-lined kettle for thirty minutes; then add a quarter-ounce of whole allspice, a half-ounce of sliced ginger-root, one dozen whole cloves, and three blades of mace. Boil fifteen minutes

longer. Take from the fire and stand aside to cool. When cold, strain through flannel, and put into small bottles, filling to the very top. Cork tightly and dip in sealing-wax.

TOMATO CATSUP No. 1

(Prof. Rachel Bodley)

Cut ripe tomatoes into thin slices ; then put into a stone jar a layer of tomatoes and a layer of salt, and stand aside for three days. Then press through a sieve, add vinegar, and spice to taste, bottle and seal.

TOMATO CATSUP No. 2

For catsup, use tomatoes that are solid and free from decay. They should be gathered in August, as later in the season the lose their flesh, become watery and acid.

1 bushel of ripe tomatoes	2 ounces of mustard
½ gallon of vinegar	1 ounce of ginger
½ pound of sugar	½ ounce of cloves
½ pint of salt	⅛ ounce of cayenne
1½ ounces of black pepper	¼ ounce of powdered assafetida
1½ ounces of allspice	

1 pint of alcohol

Put the tomatoes on to boil, boil gently a half-hour, then press them through a sieve to remove the seeds and skins. Return this liquid to the kettle (which should be porcelain-lined), and boil down to one and a half gallons ; then add the vinegar and evaporate to one and three-quarter gallons ; then add the sugar, salt and spices , stir until thoroughly mixed. Put the assafetida into a teacup, add to it two tablespoonfuls of the catsup, stir until thoroughly mixed, then turn it into the kettle, stir *continually* until the catsup comes to a boil, then take it from the fire and add the alcohol. Bottle and seal while hot.

This recipe has been in constant use in my own family for years, and is pronounced, by those who have used it—perfect.

COLD TOMATO CATSUP

Peel and chop very fine a half-peck of ripe tomatoes. Drain them in a colander, then turn them into an earthen vessel and add a half-cup of grated horse-radish, one cup of salt, one cup of black and white mustard-seed mixed, two tablespoonfuls of black pepper, two red peppers and two roots of celery chopped fine, two teaspoonfuls of celery-seed, one cup of nasturtiums chopped fine, one cup of brown sugar, two tablespoonfuls of ground cloves, two tablespoonfuls of ground allspice, a teaspoonful of cinnamon, a teaspoonful of mace, and one quart of cider vinegar. Mix all well together, bottle, and seal.

WALNUT CATSUP

Take one hundred green walnuts that are young enough to be pierced through easily with a pin. Pierce each walnut in five or six places, then put them in an earthen vessel, cover with a half-pound of salt and two quarts of vinegar. Cover and stand aside for six days, mashing with a potato-masher and stirring every day. At the end of that time, strain off and squeeze every drop of liquor from the walnuts. Add a half-pint of vinegar to the remaining husks, beat them with a potato-masher and squeeze again. Turn all this liquor into a porcelain-lined kettle, add to it one ounce of whole pepper-corns, forty whole cloves slightly bruised, a quarter-ounce of whole mace, a quarter-ounce of nutmeg cut in thin slices, a small root of horse-radish cut in slices. one blade of garlic chopped, one long red pepper, a half-pound of anchovies, and a quarter-ounce of green ginger-

root cut in slices. Bring this mixture slowly to a boil, cover the kettle closely, and boil slowly a half-hour. Then strain through a cloth and stand aside to cool. When cold, add one pint of port wine; bottle, cork tightly, and seal. This should stand three or four months before using.

MIXED SAUCE

1 gill of walnut catsup
4 tablespoonfuls of essence of anchovy
½ ounce of grated lemon-peel
½ ounce of garlic
1 ounce of horse-radish
½ ounce of black pepper
1 even teaspoonful of celery-seed
1 even teaspoonful of curry powder
1 gill of mushroom catsup
½ pint of port wine

Pound or grind the celery-seed; grate the horse-radish, and mix all the ingredients together. Bottle and cork tightly, and shake well every day for two weeks, then strain through a very fine muslin, bottle, cork, and seal. This is a very relishing sauce, and very wholesome.

IMITATION OF WORCESTERSHIRE SAUCE

Add to one quart of vinegar three-quarters of an ounce of cayenne, three cloves of garlic chopped fine, five anchovies mashed, twelve whole cloves bruised, and two blades of mace. Cover, and stand aside over night. Next day, rub through a fine sieve, strain, add one gill of port wine, put it in a demijohn, cork, and stand aside for ten days; then bottle, cork, and seal.

FLAVORED VINEGARS

CELERY VINEGAR

¼ pound of celery-seed
1 quart of cider vinegar
1 teaspoonful of salt
2 teaspoonfuls of granulated sugar

Mix all the ingredients together, put in a porcelain-lined kettle and bring to boiling-point. When cold, put in a large bottle, and shake every day for two weeks. Then strain through a fine cloth or filter, bottle, and cork tightly.

CHILI VINEGAR

This is made by infusing fifty of the small foreign bird-peppers (small red and yellow peppers about one inch long) in one pint of the best white wine vinegar for two weeks.

HORSE-RADISH VINEGAR

(Marion Harland)

6 tablespoonfuls of scraped or grated horse-radish
1 tablespoonful of white sugar
1 quart of vinegar

Scald the vinegar; pour boiling hot over the horse-radish. Steep a week, strain and bottle.

ONION VINEGAR

1 quart of vinegar
1 teaspoonful of salt
2 teaspoonfuls of white sugar
2 large Spanish onions

Grate the onions, mix with them the salt and sugar, let stand two hours, and add the vinegar. Turn into bottles, and shake every day for two weeks. Then strain through a fine cloth, bottle, and cork.

This may be used for salads, etc., where a very delicate onion flavor is desired.

TARRAGON VINEGAR

Put into a wide-mouthed bottle one cup of freshly-gathered tarragon leaves, cover with a quart of good cider vinegar; cork the bottle and stand aside for two weeks, shaking frequently; then strain and squeeze through a flannel bag. Pour into small bottles, cork, and keep in a cool place.

This is an agreeable addition to all salad and fish sauces.

POWDERS AND DRIED HERBS

CURRY POWDER

3 ounces of turmeric
3 ounces of coriander-seed
1 ounce of black pepper
1 ounce of ginger
1 ounce of mustard
½ ounce of allspice
½ ounce of cardamon-seed
¼ ounce of cumin-seed

Pound all the ingredients in a mortar until reduced to a fine powder. Sift, bottle, and cork.

GUMBO FILLET POWDER

Take the very young tender leaves of the sassafras, spread them out on white paper, and dry in a cool, dry, airy place. When dry, pound in a mortar, press through a hair sieve, and keep in a closely corked bottle.

RAGOUT POWDER

½ ounce of ground mustard
¼ ounce of ground mace
¼ ounce of ground cloves
¼ ounce of ground ginger
1 ounce of salt
¼ ounce of nutmeg, grated
½ ounce of black pepper
½ ounce of dried lemon-peel, grated
Dash of cayenne

Mix all well together, rub through a fine sieve, bottle, and cork.

A teaspoonful of this powder added to a sauce or ragout gives an agreeable flavor

SOUP POWDER

Take of lemon-peel, thyme, sweet marjoram and parsley one ounce each. Dry carefully in a warm oven; then pound in a mortar, and rub through a fine sieve, then add one drachm of powdered celery-seed. Bottle and cork. One teaspoonful of this may be added to each quart of soup.

TO DRY HERBS

It is of the utmost importance to pick or purchase the herbs when in the highest state of perfection, this is when full of juice, just before flowering. They should be gathered on a dry day. Cleanse thoroughly from dust and dirt, cut off the roots, spread on brown paper, and put them in a warm oven, that they may dry quickly to preserve their flavor. Great care must be taken that they do not burn. When dry, rub the leaves from the stems, put into bottles or jars, and cork tightly. They should be perfectly cold before bottling.

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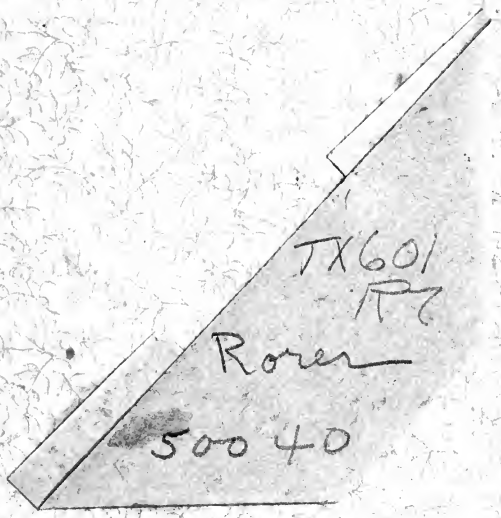
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